

NATIONAL CANNERS ASSOCIATION INFORMATION LETTER

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September 1, 1934

STANDARDS AND LABEL COMMITTEE DEVELOPS DESCRIPTIVE LABELING PROGRAM

Immediately following a conference with Division Administrator Armin W. Riley, on August 30th, the Standards and Label Committee, appointed pursuant to President Roosevelt's order in connection with the Canning Industry Code, formulated plans for further developing the Committee's recommendations on descriptive labeling of the industry's products. It was agreed at the conference with Administrator Riley that within 30 days the Committee would submit definite recommendations on at least four important products, and it is hoped that a larger number can be covered in the recommendations that will be presented.

The basis of the Committee's recommendations to Administrator Riley is the fact that the use on a label of a single symbol or other grade designation, which is an attempt to sum up the facts that the consumer wants to know about the contents of the can, is inadequate, less informative, hence much less useful, to the consumer, than descriptive terms that tell her about the individual characteristics of the products. With these characteristics described in language the housewife herself is accustomed to use, and with the terms so defined for the canners that they are used in a uniform manner in labeling the industry's products, the consumer who buys canned foods will be able to match her requirements with the product that meets her needs and her purse.

To formulate plans for the descriptive labeling of individual products, the Standards and Label Committee has appointed committees for the respective commodities, as follows:

Asparagus: Standards Committee of Canners League of California, consisting of the following: F. A. Wilder, Pratt-Low Preserving Co., Chairman; Henry Dodd, California Packing Corporation; W. A. Gellerson, Libby, McNeill & Libby; W. St. B. Eustis, Hunt Bros. Packing Co.

Cling Peaches: Standards Committee of Canners League.

Apricots: Standards Committee of Canners League.

Bartlett Pears: H. J. Humphrey, Snider Packing Corporation, Rochester, N. Y.; E. M. Burns, Northwest Canners Assn., Portland, Oreg.; F. A. Wilder, Pratt-Low Preserving Co., Santa Clara, Calif.

Tomatoes: P. L. Gowen, Campbell Soup Co., Camden, N. J.; Harry L. Cannon, Bridgeville, Del.; John S. Souder, Greenfield Packing Co., Greenfield, Ind.; C. P. Lathrop, Curtice Brothers Co., Rochester, N. Y.; Porter S. Lucas, Crane, Mo.; J. F. Barker, Utah Canning Co., Ogden, Utah; Henry Dodd, California Packing Corporation.

Sauerkraut: Lon P. Flanigan, President, National Kraut Packers Association, to be requested to select committee.

Shrimp: Shrimp Section of the N. C. A. to be requested to select committee.

Ripe Olives: Harry A. White to take up with California Olive Association.

Beets: J. E. DeMaster, Sheboygan, Wis.; G. O. Bailey, Snider Packing Corporation, Rochester, N. Y.; J. O. Holt, Eugene Fruit Growers Assn., Eugene, Oreg.

Red Sour Cherries: Marc C. Hutchinson, Michigan Fruit Cannery, Inc., Fennville, Mich.; Karl S. Reynolds, Reynolds Preserving Co., Sturgeon Bay, Wis.; F. H. Van Eenwyk, Fruit Belt Preserving Co., East Williamson, N. Y.

Royal Anne Cherries: A. W. Peters, President, and E. M. Burns, Secretary of the Northwest Cannery Association, to select committee to meet with Standards Committee of Cannery League.

Green Lima Beans: Guy L. Webster, G. L. Webster Co., Cheriton, Va.; George H. Draper, Milford, Del.; W. P. Hartman, W. R. Roach & Co., Grand Rapids, Mich.

Peas: F. A. Stare, Columbus Foods Corporation, Columbus, Wis.; K. K. Mayer, Kurer Empson Co., Brighton, Colo.; John P. Street, Association of N. Y. State Cannery, Inc., Rochester, N. Y.; F. Hall Wrightson, Chas. T. Wrightson & Son, Easton, Md.

Corn: E. B. Cosgrove, Minnesota Valley Canning Co., Le Sueur, Minn.; John L. Baxter, H. C. Baxter & Bro., Brunswick, Me.; W. A. Miskimen, Illinois Canning Co., Hoopeston, Ill.; F. E. Brewer, Marshall Canning Co., Marshalltown, Iowa; Paul Emerson, Snider Packing Corporation, Rochester, N. Y.

Grapefruit: Florida Grapefruit Cannery Association to be requested to select committee.

Loganberries: A. W. Peters and E. M. Burns of Northwest Cannery Association to select committee.

Pineapple: Harry A. White to take up with Pineapple Producers Cooperative Association.

Plums: Standards Committee of Cannery League.

Prunes: A. W. Peters, President, and E. M. Burns, Secretary of Northwest Cannery Association, to select committee.

Sweet Potatoes: Ralph O. Dulany, Fruitland, Md.; A. E. Hansen, Libby, McNeill & Libby, Chicago, Ill.; Hiram W. Woodward, Hillsboro Queen Anne Coop. Corporation, Baltimore, Md.

Green and Wax Beans: B. C. Nott, W. R. Roach & Co., Grand Rapids, Mich.; N. O. Sorensen, Gillett Canning Co., Gillett, Wis.; Joseph N. Shriver, B. F. Shriver Co., Westminster, Md.; L. Meulendyke, W. N. Clark Co., Rochester, N. Y.

Pumpkin and Squash: Robert Thorne, Geneva Preserving Co., Geneva, N. Y.; Robert Dickinson, Dickinson & Co., Eureka, Ill.; Will H. Allen, Hunt Bros. Packing Co., Salem, Oreg.

Each of these committees will be furnished with a description of the Committee's general plan, which contemplates the adoption, so far as they may be applied to the individual commodities, of descriptive terms covering these and other pertinent points:

1. Kind of product, including variety or type where this is significant from the consumer's point of view.
2. Contents, in terms of weight or volume, and in common terms such as pieces, servings or cupfuls.
3. Size of pieces, such as small, medium, large.
4. Style of pack, such as cut, whole, sliced, pitted, unpitted, peeled, unpeeled, etc.
5. Syrup (for fruits), such as unsweetened, light, medium, heavy.
6. Texture, such as very tender, tender, mellow, firm.
7. Color.
8. Solidity.
9. Consistency.
10. Seasonings.

It was arranged that the technical staff of the National Canners Association assist the general committee and the commodity committees in carrying on their studies. The Chairman of the general committee will later arrange for such meeting or meetings as will be necessary to correlate work that is being done.

The N. R. A. on August 30th issued the following release relating to the conference:

The special committee designated by the canning industry and approved by the Administrator for the formulation of standards of quality for products of the canning industry has made the following announcement:

"Better and more information on the labels of canned foods was proposed by the canning industry committee, appointed in pursuance of President Roosevelt's order in connection with the canners' code, at a conference with Division Administrator Armin W. Riley of the N. R. A. This committee discussed with Mr. Riley a new approach to the labeling problem by which there would be placed on labels descriptive information in such simple language as will enable consumers to buy more intelligently and satisfactorily than by any other method.

"At the same time the committee expressed the industry's definite disapproval of the so-called A, B, C or any other similar grading-labeling system.

"The industry's opposition to any system of grades similar to the A, B, C grading-labeling system is based on the fact that a single symbol or grade designation does not furnish the consumer with the information as to the various individual characteristics of the product which enter into

her choice of a food. The industry is convinced from its experience that such a grading-labeling system would not be enforceable and believes its adoption would in consequence of false labeling result in a situation more hurtful than helpful to the consumer. A further serious objection is that such a grading-labeling system would through competition create a tendency to reduce the quality of its products to the minimum of a grade.

"On the other hand, the descriptive labeling proposed by the canners contemplates the use of specific terms descriptive of individual characteristics as 'tiny,' 'small,' 'medium,' or 'large' to describe size; 'very tender,' 'tender,' 'mellow,' or 'firm' to describe texture; 'cut,' 'whole,' 'sliced,' 'pitted,' 'unpitted,' 'peeled,' 'unpeeled,' etc., to describe style of pack; 'unsweetened,' 'light syrup,' 'medium syrup,' or 'heavy syrup' to describe sugar content; names of varieties where these are significant to consumer; number of pieces or servings or volume of contents in common terms, such as cupsful.

"The accuracy of these terms, it is proposed, will be assured by the adoption of a standard vocabulary clearly defined by physical tests.

"The industry is convinced that such definite word pictures on the outside of the can will enable the housewife to buy canned foods with more complete knowledge than would be furnished by an A, B, C grade symbol, and also with more knowledge of the product inside the can than she has of many products that she can see and feel.

"At the conference the committee agreed with Mr. Riley that within the next 30 days it would submit definite recommendations for the descriptive labeling of at least four important products."

In order to cooperate with the industry, the Administration has extended the time for making a report to the President from the original period of 90 days by giving the committee an additional 30 days.

It is gratifying to the Administration that the canning industry has come forward with a definite recommendation as this is looked upon as a major step in advance towards giving the consumer in a practical manner proper and definite information regarding canned foods products.

It is also gratifying to the Administration that the committee of the canning industry has assured the Administration that within 30 days, it will submit definite recommendations for descriptive labeling for at least four important products.

SEPTEMBER SURPLUS BEEF CANNING SCHEDULE ISSUED

Immediately following the issuance of Federal Surplus Relief Corporation Schedule No. 95 asking for bids on the canning of surplus beef for September, the Association mailed to all canners a bulletin relative to features in the schedule, excerpts from which bulletin follow:

Your special attention is called to the following points:

1. The product is called Beef, Canned, instead of Beef, fresh-roast, canned.
2. Tenderloins are included with meat from the carcass to be canned.
3. Hides and tongues are not to be retained by the cattle processor.
4. Either the regular parboiling procedure or an alternate direct packing of uncooked meat without parboiling is permitted. The directions for "Detailed Requirements" given on the "Errata" sheet attached to Sched-

ule 95, will be more clearly understood if the words "properly cooked" are eliminated. This alternate method refers to packing raw meat into the cans.

5. In explanation of the statement "Payment will be based on the net meat content of the can" we were informed by Lt. Commander A. B. Clark, Director of Procurement, that payment for the processing of meat by the parboiling procedure will be on the basis of the weight of parboiled meat put into the can. Payment for the processing of meat by the alternate non-parboiling method will be on the basis of the average drained weight of the contents of the cans after processing.

6. No can sizes are specified but bids are requested on 24-oz. and 12-oz. cans (total contents).

7. No definite instructions for parboiling the meat or for making the broth used with the parboiled meat in the cans are given, "best commercial practice" being required.

Originally the F. S. R. C. planned to send the schedule to all canners having pressure cookers, but on August 29 it was learned that the F. S. R. C. had changed its plan and had sent copies to only a comparatively few canners in particular sections where they wanted to have meat canning under Federal contracts started. This will explain why many canners who received the Association's statement about Schedule 95 did not receive from the F. S. R. C. a copy of the schedule.

The distinction between State contracts and Federal contracts for the canning of surplus meat was pointed out in the Information Letter for August 18. The States are being encouraged to take on more of the canning program. It is understood that there are a number of different kinds of State contracts and since the plans are subject to sudden changes, information should be obtained direct from the State Relief Administrators.

For those who are considering the canning of meat, the following suggestions are made:

Bureau of Animal Industry Inspection is required in all Federal contracts and in some State contracts. Meat that is canned and consumed in the same State may be canned without the Federal inspection, but it is advantageous to have it even when not required. There is no cost for this service and some of the strict requirements for regular meat-packing plants have been modified for this emergency program. Probably more States will require it. It is understood that B. A. I. inspection will not be available at this time for small factories canning less than 75 cattle per day.

Special attention to sanitation is very important. All work-rooms should be screened. Thorough cleaning of the building and equipment requires constant supervision.

Sewage disposal is more difficult than with vegetables or fruits and careful study is necessary to avoid complications.

Washing the cans after filling and closing is important to minimize bad odors in the warehouse and unsightly appearance of the cans. This is best done on the conveyor from the closing machine by jets of steam and hot water on the sides and top of the cans. A series of perforated pipes under a metal cover is easily arranged. This gets off most of the grease. The cans in the crates coming from the processing kettle may be given an additional cleaning by dipping them into a tank of hot water containing some detergent such as sodium-meta-silicate or trisodium-phosphate for a few seconds and then washing with a spray of water before going to the cooling tank.

Medical treatment for even slight cuts should be required of all employees. If competent first aid does not prevent every indication of infection, the services of a physician are advisable at once.

RAIL CARRIERS SEEK RATE RAISE

A petition for increases in freight rates has been filed with the Interstate Commerce Commission by Class I railroads. The proposed increases cover almost the entire freight rate structure and range from 1 per cent to 10 per cent.

Increases in short haul rates in the various territories ranged from 1 cent per 100 pounds to 4 cents per 100 pounds.

In cases of long hauls (greater than 220 miles) there would be a maximum increase of 10 per cent in total first class rates.

Among commodity groups on which specific or maximum increases are proposed are the following:

Fruit (fresh) 10 per cent increase with a maximum of 3 cents, with certain exceptions.

Vegetables (fresh or green, other than cold pack), 10 per cent with a maximum of 3 cents, except that on potatoes, other than sweet, no increase in rates from producing points in Maine to North Atlantic seaboard which have been established to meet water competition and except further no increase to be made in rates from Wisconsin points, Antigo and south, to Chicago, established to meet truck competition.

Sugar, beet and cane, 10 per cent with a maximum of 2 cents.

Canned or preserved foodstuffs (not cold pack), 10 per cent, with maximum of 5 cents.

WEATHER CONDITIONS

The condition of the sweet corn crop declined considerably during the last few weeks. Not all of this decline is in evidence from the appearance of the crop in the field. Cannery reporting

from the Midwest and from some sections of the Tri-States say that the yields in cases per ton are considerably smaller than average. This low cut per ton is in some sections due to a poor fill of kernels, no doubt the result of hot weather at tasseling time. In other sections a low cut is reported to be the result of heavy damage from ear worm and smut. In general the prospects for an average pack of sweet corn this year are poorer than the apparent condition of the crop indicates.

District	Week Ending Aug. 21		Week Ending Aug. 28		Aug. 29		Aug. 30	
	Temp.	Rain	Temp.	Rain	Temp.	Rain	Temp.	Rain
Southern Maine	85	.0	64	.00	56	.06	60	.01
Western New York	67	1.2	64	1.9	62	.14	62	.0
Tri-States	75	2.4	75	2.4	70	.0	70	.0
S. Cent. Ohio	75	1.6	68	.4	66	.0	65	.0
Central Indiana	75	1.2	69	.5	66	.0	66	.0
Central Illinois	74	.2	68	.5	65	.0	65	.0
N. Ill., S. Wis.	70	.4	63	.1	59	.0	60	.0
S. Minnesota	73	.2	65	.3	58	.0	64	.12
Central Iowa	75	.2	67	.1	58	.0	64	.36
W. Iowa, E. Nebr.	77	.5	68	.0	65	.0	70	.0

LABEL REVIEW OFFICER NAMED BY COMPLIANCE DIVISION

Edward L. Fries, 45 Broadway, New York, has been appointed to serve as label review officer of the NRA Compliance Division. Mr. Fries will act as agent of the Compliance Division to exercise the authority of the division to affirm, suspend or modify the act of any Code Authority in suspending the issuance of N. R. A. labels. His decision is subject to review by the Compliance Division in Washington. Any appeal from his decision must be filed within 10 days.

CANNING CROP PROSPECTS

The following statements briefly review the current releases of the Bureau of Agricultural Economics on commercial canning crops, the information relating to reported conditions on August 15:

SNAP BEANS.—A total production of 65,480 tons indicated by the August 15 condition of the crop, or a slight decline from the August 1 forecast of production. Production in 1933 amounted to 59,960 tons, and for the 5-year period previous to 1933 it averaged 73,100 tons. Should the production of 65,480 tons materialize, it is likely that the total pack of green and wax beans combined would be close to 6,000,000 equivalent cases of No. 2 cans compared with 5,532,000 cases packed in 1933, and with a 5-year average of 6,617,000 cases.

SWEET CORN.—Prospective production declined 14 per cent from August 1 to August 15, the damage from the extreme heat at time of pollination becoming more apparent as the season progresses. A total production of 478,020 tons indicated by August 15 conditions, compared with 395,770 tons produced in 1933 and with a 5-year average of 626,070 tons. According to the relationship between estimated production and size of the pack in past years, a production of 478,020 tons would be equivalent to about 12,000,000

cases of No. 2 cans. In 1933 the pack totaled 10,193,000 cases. The 5-year average previous to 1933 is 15,290,000 cases.

TOMATOES.—A decline of 7 per cent was registered in the production prospects of tomatoes for manufacture during the first half of August. According to reported condition and probable yield per acre on August 15, a total production of 1,529,600 tons is indicated for 1934 compared with 1,077,700 tons produced in 1933 and with an average of 1,293,000 tons for the 5-year period preceding 1933. The decrease in prospective production from August 1 to August 15 is a result of a continuation of extreme heat and drought in the Ozarks, of damage from black rot in New York, and damage in local areas from excessive rain or excessive heat.

CABBAGE FOR KRAUT.—Little change in condition of the crop since August 1. Condition on August 15 averaged 72.6 per cent of normal compared with 61.5 per cent on August 15, 1933, and with a 7-year average of 77.9 per cent on the same date.

CUCUMBERS FOR PICKLES.—Condition of the crop on August 15 was slightly lower than on August 1 but was 3.7 points above average, the August 15 condition averaging 70.8 per cent of normal compared with a 6-year average of 67.1 per cent on the same date.

BEETS.—Condition of beets continues below average but is somewhat higher than a year ago. The August 15 condition was 65.7 per cent of normal compared with 61.2 per cent on August 15, 1933, and with a 3-year average of 71.8 per cent on the same date. As a result of poor germination, many growers have replanted their acreage several times, some reports indicating a curtailment of the original acreage by reason of the poor stands.

GREEN LIMA BEANS.—Condition of the crop continues good, averaging 84.3 per cent of normal on August 15 compared with 79.4 per cent on August 15, 1933, and with a 3-year average of 64.9 per cent.

SNAP BEANS

State	Acreage		Yield per acre		Prospective production	
	1933 Acres	1934 Acres	1933 Tons	1934 Tons	1933 Tons	1934 Tons
Maine	550	800	2.7	2.0	1,500	2,100
New York	6,200	7,050	1.6	1.4	9,900	9,900
Pennsylvania	1,700	1,710	1.4	1.3	2,400	2,200
Indiana	3,800	3,800	1.0	1.1	3,800	4,200
Michigan	3,800	4,200	1.5	1.3	5,700	5,600
Wisconsin	3,600	5,800	1.5	1.4	5,400	8,100
Delaware	900	1,200	1.4	1.4	1,300	1,800
Maryland	8,200	9,900	1.3	1.1	10,700	11,000
South Carolina	300	300	.5	1.2	150	360
Tennessee	1,550	1,240	1.2	1.2	1,900	1,500
Mississippi	1,200	1,600	.5	1.1	600	1,800
Arkansas	2,400	2,300	1.0	.3	2,400	700
Louisiana	400	640	1.0	1.2	500	800
Colorado	830	1,160	3.5	1.8	2,900	2,100
Utah	400	510	2.7	2.0	1,100	1,300
Washington	200	400	5.3	4.6	1,100	1,800
Oregon	400	700	5.6	4.5	2,200	3,200
California	330	420	4.0	4.0	1,300	1,700
Other States ^a	3,950	4,960	1.3	1.1	5,110	5,320
U. S. Total	40,770	48,000	1.47	1.34	59,000	65,480

^a "Other States" include: Georgia, Idaho, Illinois, Iowa, Kentucky, Missouri, Montana, Nebraska, New Jersey, Ohio, Oklahoma, Texas, Vermont, Virginia, and Wyoming.

SWEET CORN

State	Acreage		Yield per acre		Prospective production	
	1933	1934	1933	1934	1933	1934
	Acres	Acres	Tons (in husk)	Tons (in husk)	Tons (in husk)	Tons (in husk)
Maine	8,800	10,800	3.4	3.0	29,900	32,400
New Hampshire	570	730	2.7	2.6	1,500	1,900
Vermont	870	1,250	2.6	2.2	2,300	2,800
New York	12,700	14,200	1.6	1.9	20,300	27,000
Pennsylvania	3,000	4,800	1.7	1.4	5,100	6,700
Ohio	10,200	22,000	1.8	1.3	18,400	28,600
Indiana	26,600	38,700	1.3	1.4	34,000	54,200
Illinois	45,600	69,700	1.7	1.3	77,500	90,600
Michigan	2,900	5,000	.8	1.0	2,300	5,000
Wisconsin	4,200	12,600	2.4	2.0	10,100	25,200
Minnesota	34,000	52,700	2.9	1.7	98,600	89,600
Iowa	18,700	36,700	2.2	1.6	41,100	58,700
Nebraska	3,900	5,500	1.8	.2	7,000	1,100
Delaware	2,000	2,300	2.0	2.2	4,000	5,100
Maryland	19,600	30,000	1.8	1.1	35,300	33,000
Tennessee	730	1,950	3.2	2.5	2,300	4,900
Other States ^a	3,200	6,050	1.7	1.9	5,470	11,220
U. S. Total	197,570	314,980	2.00	1.52	395,770	478,020

^a "Other States" include: Colorado, Idaho, Kansas, Kentucky, Missouri, Montana, Oklahoma, Oregon, South Dakota, Virginia, Washington, and Wyoming.

TOMATOES

State	Acreage		Yield per acre		Prospective production	
	1933	1934	1933	1934	1933	1934
	Acres	Acres	Tons	Tons	Tons	Tons
New York	12,300	16,200	6.2	6.2	76,300	100,400
New Jersey	27,000	30,000	3.3	5.3	89,100	159,000
Pennsylvania	6,000	8,000	4.2	4.4	25,200	35,200
Ohio	9,800	11,500	7.4	5.4	72,500	62,100
Indiana	53,000	88,000	4.0	4.1	212,000	360,800
Illinois	5,000	14,600	3.0	2.9	15,000	42,300
Michigan	2,500	3,250	7.4	5.5	18,500	17,900
Iowa	4,500	7,300	5.0	3.4	22,500	25,000
Missouri	12,000	24,000	3.4	.5	40,800	12,000
Delaware	12,000	15,900	2.3	3.8	27,600	60,400
Maryland	43,600	56,200	3.0	3.8	130,800	213,600
Virginia	16,500	20,000	2.8	2.9	46,200	58,000
Kentucky	4,000	7,300	2.0	2.9	8,000	21,200
Tennessee	6,600	10,300	2.6	2.3	17,200	23,700
Arkansas	15,000	22,000	2.3	.4	34,500	8,800
Colorado	1,400	2,940	6.8	6.0	9,500	17,600
Utah	3,600	5,800	8.6	6.1	31,000	35,400
California	30,470	46,700	5.4	5.0	164,500	233,500
Other States ^a	10,780	17,080	3.4	2.5	36,500	42,700
U. S. Total	276,050	407,130	3.90	3.76	1,077,700	1,529,600

^a "Other States" include: Connecticut, Florida, Georgia, Kansas, Louisiana, Mississippi, Nebraska, North Carolina, New Mexico, Oklahoma, Oregon, South Carolina, Texas, Washington, West Virginia, and Wisconsin.

CAN SIZES IN SIMPLIFIED PRACTICE PROGRAM

In last week's Information Letter it was announced that the simplification program for can sizes had been approved, effective September 1, 1934. Copies of the simplified practice recommendation, it was stated, are available from the Division of Simplified Practice, Bureau of Standards. There are given below the standard sizes for fruit and vegetable cans, and the

nomenclature applying to these cans, as embodied in the simplified practice recommendation:

Name	Overall dimensions sealed can		Can makers' description	Capacity in ozs. avdp. of water at 68° F. full can sealed
	Dia.	Hgt.		
	<i>Inches</i>			
3Z	2- 2/16 x	2-14/16	202 x 214	4.85
6Z	2- 2/16 x	3- 8/16	202 x 308	6.08
Baby	2- 8/16 x	2-11/16	208 x 211	6.01
8Z Short	2-11/16 x	3	211 x 300	7.03
8Z Tall	2-11/16 x	3- 4/16	211 x 304	8.68
Picnic (No. 1 Eastern)	2-11/16 x	4	211 x 400	10.94
¾ Pint	2-11/16 x	4- 8/16	211 x 408	12.45
Pint	2-11/16 x	6	211 x 600	16.98
No. 300	3	x 4- 7/16	300 x 407	15.22
No. 300 x	3	x 4- 9/16	300 x 409	15.69
No. 1 Flat	3- 1/16 x	2- 8/16	301 x 208	8.23
No. 1 Short	3- 1/16 x	4	301 x 400	14.02
No. 1 Tall	3- 1/16 x	4-11/16	301 x 411	16.70
No. 303	3- 3/16 x	4- 6/16	303 x 406	16.88
No. 2 Flat	3- 7/16 x	2- 4/16	307 x 204	9.21
No. 2 Squat	3- 7/16 x	3- 2/16	307 x 302	13.50
No. 2 Short	3- 7/16 x	4	307 x 400	17.79
No. 2 Special	3- 7/16 x	4- 8/16	307 x 408	20.25
No. 2	3- 7/16 x	4- 9/16	307 x 400	20.55
No. 1 ¼ Special	4- 1/16 x	2- 5/16	401 x 205	13.38
No. 1 ¼	4- 1/16 x	2- 6/16	401 x 206	13.81
No. 2 ½	4- 1/16 x	4-11/16	401 x 411	29.79
No. 3	4- 4/16 x	4-14/16	404 x 414	35.08
No. 10	6- 3/16 x	7	603 x 700	109.43
Full gallon	6- 3/16 x	8-12/16	603 x 812	135.34
No. 1 Square	3 x 3- 8/16 x	3- 8/16	300 x 308	17.27
No. 2 ½ Square	3 x 3- 8/16 x	6- 4/16	300 x 308 x 604	32.47

MINIMUM PIECE RATE FOR TOMATO PEELERS

The N. R. A. on August 25th issued the following statement with respect to the minimum piece rate for tomato peelers:

Permission to pay tomato peelers on a flat piece rate basis rather than the time rate wage scales specified in the canning industry code has been granted by the N. R. A., it was announced today.

This exemption, to last during the 1934 season, permits canners to elect to pay their tomato peelers at the rate of 9 cents a 16-quart basket in the North, and 8 cents in the Southern and intermediate zones. Various restrictions are placed on the permission: The tomatoes and buckets must be brought to and taken from the peelers; the latter must not be required to do other work while on a piece rate; the piece rate, if elected, must apply to all peelers; and premium piece rates must be paid if the employee works overtime.

There are no adequate statistics of canning industry wages on an hourly basis, so the industry can not estimate what relation the new rate per bucket has to the hourly rates provided in the code. However, the new rates, which are minimum, are higher than any piece rates ever before paid, even in 1929, and are about 100 per cent more than were generally paid in 1932.

CALIFORNIA APRICOT AND CHERRY PACK IN 1934

Below are 1934 pack figures covering apricots and cherries packed in California, compiled by the Canners League from in-

dividual reports of canners throughout the state. The 1930, 1931, 1932 and 1933 pack figures are shown also for comparison.

	1930	1931	1932	1933	1934
APRICOTS	Cases	Cases	Cases	Cases	Cases
No. 2½ (24 to case).....	809,480	912,485	953,388	1,132,350	810,086
No. 10 (6 to case).....	803,612	854,523	716,702	888,766	991,589
No. 3 (24 to case).....	1,195	1,203	330	402	258
No. 2T (24 to case).....	82,695	55,205	49,279	72,678	38,399
No. 1T (48 to case).....	145,887	155,786	119,140	296,083	208,133
No. 1F (48 to case).....	11,026	6,874	3,789	10,229	2,056
8-oz. (72 to case).....	154,693	109,311	49,192	93,434	82,744
Miscellaneous	877	893	51	1,256	285
Total	2,069,471	2,090,340	1,891,871	2,495,198	1,833,550
Equivalent No. 2½.....	1,954,194	2,005,724	1,804,561	2,416,267	1,774,491
CHERRIES					
No. 2½ (24 to case).....	176,643	94,153	87,956	240,481	78,689
No. 10 (6 to case).....	51,587	44,315	54,296	67,857	20,786
No. 3 (24 to case).....	891	500	100		50
No. 2T (24 to case).....	28,315	8,570	9,161	21,279	12,408
No. 1T (48 to case).....	48,432	22,671	18,236	50,245	28,527
No. 1F (48 to case).....	130	45	26	100	
8-oz. (72 to case).....	81,265	38,323	37,066	22,074	24,913
Miscellaneous	384	8	54	90	
Total	387,647	208,585	206,895	402,135	165,373
Equivalent No. 2½.....	369,370	199,801	184,019	392,533	159,761

COLOR STANDARDS FOR TOMATOES

Definite standards for the color of canned tomatoes are a part of the McNary-Mapes standards. The standard for color this year is different from previous years. On page 4054 of the Information Letter No. 507, dated June 2nd, 1934, is a statement of the present color standards. As will be noted, the color specifications are the same, but the standard is based on the poorest colored half of the drained solids in the can. This means that the standard for the color of the entire contents is materially raised over last year. There seems to be no difficulty in separating the tomatoes according to the directions, and the test itself is carried on as before.

The pulping is conveniently done by forcing the poorer colored half of the drained meat through a one-eighth inch mesh wire screen, by pressing with a flat surface such as the bottom of a metal cup or glass tumbler. All but a few seeds and some fiber may be forced through the screen. All of the material that stays on the screen, including the under side of the screen, must be carefully scraped off with a spoon and thoroughly mixed with the strained material. Comparison is conveniently made in a black cup, after forcing such seeds as may be visible below the surface of the liquid.

The test of the color of pulp and catsup is carried on just

as with canned tomatoes except that the pulping procedure is unnecessary.

FRUIT AND VEGETABLE MARKET COMPETITION

Commodity	Week ending Aug. 18 1934	Week ending Aug. 25 1934 1933		Total for season To Aug. 18 1934 1933	
		1934	1933	1934	1933
Beans, snap and lima	42	37	7	12,301	10,018
Tomatoes	151	73	81	20,507	18,088
Green peas	176	114	177	5,358	7,274
All other vegetables:					
Domestic—					
Competing directly	2,000	2,580	2,081	122,380	106,062
Competing indirectly	9	20	7	184	135
Imports, competing indirectly	4	6	2	10	3
Fruits:					
Citrus—					
Domestic	1,532	1,396	1,245	116,818	117,361
Imports	17	12	10	43	18
Others—					
Domestic	6,928	4,862	5,464	67,497	47,262
Imports	3	4	0	7	0
Index of fresh vegetable prices	a 68	68	65		
Index of canned vegetable prices	86		67		

a Revised.

BULLETIN ON SHRIMP INDUSTRY ISSUED

The U. S. Bureau of Fisheries has recently issued "Shrimp Industry of the South Atlantic and Gulf States with Notes on Other Domestic and Foreign Areas" (Fisheries Investigational Report No. 21), in which are discussed the natural history, fishing grounds, the fishermen, methods of capture, seasons, manufacture, transportation, markets, prices, cost of production, nutritive value, improvement in collection of statistics, and recommendations. The report may be purchased from the Superintendent of Documents, Government Printing Office, Washington, D. C., for 10 cents.

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